

cent Havanas as if they were toothpicks, and his wife had four cooks at her command.

"Too many books, and life too short to read them all," the professor mourned one day. "I never knew there was so much knowledge in the world. Henry, I want to go back to my modest old favorites at Bridgeton and die contented."

And Doc had soured on power. He missed his old cronies, who had listened to his flowery orations. The uncultured cowboys only laughed at him. Henry discovered Lee behind a tree puffing at his dear old briarwood and sick with ennui. And Mrs. Driver—she said to Henry:

"Why, there isn't a morsel of food cooked here the way I cook it. I just long for the old kitchen range and real home comforts."

Result: They all pined for "Home, Sweet Home," and returned there with gladsome hearts—all except one.

This was Serena Blair, a niece of the Drivers. She had been adopted by Sarah, and the latter had insisted on bringing her with them. Henry had played with Serena when she was a child. Very rapidly he had renewed the old companionship. When the Drivers went back to Bridgeton Serena, liking the climate, remained behind, finding employment in a store in the nearest town.

Now came a rude change in fortune for Henry. The ranch mansion burned down one night, uninsured. A question of title

dispossessed Henry from the land ownership. Then he went down with fever.

When he came out of a long delirium the young ranchman found Serena a faithful nurse at his side. As he convalesced he realized how much he loved her. One day he showed the loyal girl a picture of a mountain cabin.

"Serena," he said, "that is all I have left of my fortune. There is grand air, grand sunshine and fruitful acres. I would ask you to become my wife if I could only offer you something better."

"Henry," replied Serena, blushingly drooping her happy face to his sheltering shoulder, "home is where the heart is!"
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Ginger Wafers.

Stir half a cup of butter to a cream. Add gradually one cup of pulverized sugar and one tablespoon of ginger. Add half a cup of cold water and two cups of sifted flour. Spread thin on a baking sheet and bake in a cool oven. Cut into squares, triangles or cubes with a knife and remove from the baking sheet by slipping a limber knife under them. The baking sheet should be well greased and quite cold when the dough is spread on it.

Cleaning Game.

To remove feathers from game of any kind dip in boiling water, then wrap in a thick cloth. The feathers are steamed loose in a very few minutes and the "pins" will give very little or no trouble.